

## Commercial Cooking Certificate (CECK)

Catalog: 2018-2019			Effective Date: 9/01/2018				
CR	COURSE	COURSE TITLE	SUNY GEN ED	TR	SEMESTER		
1-2	HRD 100, HRD 100A or HRD 110	FRESHMAN EXPERIENCE					
3	ENG 101 or ENG 100A & B	<i>Introduction to College Writing or Writing Reading Workshop A/B</i>	GEBC				
1	CUL 125 (Fall only)	<i>Sanitation</i>					
4	CUL 127	<i>Basic Food Preparation I</i>					
4	CUL 128 (Spring only - Prereq Required)	<i>Basic Food Preparation II</i>					
3	CUL 130	<i>Baking Techniques</i>					
2	CUL 131 or CUL 133	<i>Casual Dining Room Service or Fine Dining Room Service</i>					
3	CUL 132	<i>Advanced Baking Techniques</i>					
2	CUL 135	<i>Food Specification &amp; Control</i>					
2	CUL 140 or CUL 143	<i>Introduction To Wine And Spirits or Bar Operations And Mixology</i>					
2	CUL 141	<i>Mathematical Applications for the Food Service Profession</i>					
2	CUL 142 (Prereq Required)	<i>Sauce Theory I</i>					
3	CUL 178 (Prereq Required)	<i>Culinary Arts Internship</i>					
<b>32</b>	<b>Minimum credits required for graduation</b>						

**Note:** Please review the back of this form for additional information.

❖ <b>COURSE PREREQUISITES:</b>			
<b>CUL 128</b>	CUL 127 or permission of instructor	<b>CUL 142</b>	CUL 127 with C or better
<b>CUL 132</b>	CUL 130 or permission of instructor	<b>CUL 178</b>	After successful completion of 1 <sup>st</sup> semester

❖ <b>RECOMMENDED SEQUENCE:</b>			
<b>FIRST YEAR</b>			
<b>First Semester</b>		<b>Second Semester</b>	
1-2	HRD 100, HRD 100A or HRD 110		
3	ENG 101 or ENG 100 A & B	4	CUL 128
1	CUL 125	3	CUL 132
4	CUL 127	2	CUL 141
3	CUL 130	2	CUL 140 or CUL 143
2	CUL 131 or CUL 133	2	CUL 142
2	CUL 135	3	CUL 178 (See Note 2)

<b>NOTES:</b>			
<p>1. In addition to textbook expenses, students in the Culinary Arts program are expected to purchase uniforms (\$100+) and a knife set (\$300+). Hats and/or hair nets are required by the New York State Health Code. Students will be required to comply with the dress and sanitation requirements of the NYS DOH. Note: The only jewelry permitted in cooking laboratories are wedding rings and waterproof watches. No nail polish or fake nails are allowed in cooking laboratories. No open toe shoes, boots, slippers or heels allowed in cooking laboratories (non-slip shoes and sneakers only). Full uniform attire is required for any food preparation activity in all labs and events at all times.</p> <p>2. Students may register for CUL178 Internship after completing CUL125, CUL127, CUL130 and CUL131 or CUL133. Internship site will be set up with instructor approval.</p>			

❖ **DEFINITION OF COURSE REQUIREMENTS:** See <http://catalog.sunyacc.edu/academics/degree requirements>

❖ **FINANCIAL AID RECIPIENTS:** A student **must** choose courses that are within their degree program. Students are encouraged to meet with their assigned academic advisor for any questions about course selection and degree program requirements. Please visit the Office of Financial Aid for any aid-related questions.

❖ **SUNY GEN ED KNOWLEDGE AREAS:** See <http://catalog.sunyacc.edu/academics/generaleducation>

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|-------------------------------|-----------------------------------|
| ❖ Mathematics (GEMA)          | ❖ Other World Civilization (GEOC) |
| ❖ Natural Sciences (GENS)     | ❖ Humanities (GEHU)               |
| ❖ Social Sciences (GESS)      | ❖ The Arts (GETA)                 |
| ❖ American History (GEAH)     | ❖ Foreign Languages (GEFL)        |
| ❖ Western Civilization (GEWC) | ❖ Basic Communication (GEBC)      |